

# Florentine orange tartlets

## Petits Gâteaux



<b>RECIPE QUANTITY</b>	24	pieces of 7 cm / 2.76 inches Ø	<b>RECIPE NUMBER</b>	GB60222
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### Florentine base

310 g Caramel brûlé fleur de sel	10.93oz
175 g flaked almonds	6.17oz
15 g candied orange peel 3x3mm	0.53oz

Boil the caramel brûlé to 112°C / 234°F stirring constantly, then mix in the flaked almonds and the orange peels carefully.

### Gingerbread Sablé

125 g butter	4.41oz
83 g raw cane sugar coarse	2.93oz
208 g pastry flour type 550	7.34oz
31 g almonds peeled, ground	1.09oz
4.2 g Rhoda, Mixed spices or gingerbread spices	0.15oz
2.1 g sea salt	0.07oz
42 g fresh eggs	1.48oz

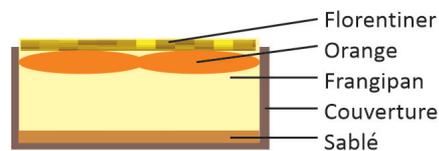
Mix butter, sugar, flour, almonds, gingerbread spices and salt until a crumb texture is formed. Add the egg and work into a smooth dough. Place the dough in the refrigerator for 6 hours.

### Frangipane mixture with almond paste and Grand Marnier 40% vol.

220 g butter	7.76oz
300 g Valencia F 1:1, Bakeable filling almond, Firm	10.58oz
150 g granulated sugar	5.29oz
10 g orange zest (1 orange = 5g)	0.35oz
170 g fresh eggs	6oz
20 g Grand Marnier 40%vol.	0.71oz
130 g pastry flour type 400	4.59oz

Whip the butter, almond paste, sugar and orange zest. Gradually add the eggs and Grand Marnier. Fold the sifted flour into the mixture.

### Structure



### Florentine orange tartlets

500 g Florentine base	17.64oz
496 g Gingerbread Sablé	17.5oz
1000 g Frangipane mixture with almond paste and Grand Marnier 40% vol.	35.27oz
900 g oranges (1 orange = 180g) 2 orange fillets per Petits Gâteaux	31.75oz
250 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	8.82oz

### Florentine

Place one chilled cube (approx. 20 g / 0.71 oz) in the silicone mould and bake.

Baking temperature: 160°C / 320°F, fan oven

Baking time: approx. 13 minutes

After baking, remove the Florentines from the mould and leave to cool.

### Sablé

Roll out the dough to 2 mm thick, cut out 7 cm / 2.76 inches Ø and place on a Silpain baking mat, pre-bake.

Baking temperature: 150°C / 302°F

Baking time: approx. 20 minutes

Leave to cool.

### Finishing

Place the sablé in the silicone mould and pipe 40 g / 1.41 oz frangipane onto each.

Place two orange fillets on each and bake.

Baking temperature: 180°C / 356°F

Baking time: approx. 20 minutes

Directly place the Florentines on top, press down lightly and bake for a further 3 minutes. Allow to cool slightly and then

remove from the silicone mould while still lukewarm. Leave to cool. Dip in

couverture up to the edge of the

Florentines.

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### FELCHLIN PRODUCTS

CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
HA03	Rhoda, Mixed spices
KK42	Valencia F 1:1, Bakeable filling almond, Firm
TM01	Caramel brûlé fleur de sel

Please note: Some products are not available in all markets

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Petits Gâteaux



**Recipe number :** GB60222

**Description :** Crispy Florentine on buttery almond paste with fruity orange fillets

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	5 days	Kilocalorie (kcal)	345
Selling days	2 days	Kilojoule (kJ)	1444
Selling price		Lipids	20.94 g
Selling unit	1 piece	saturated fatty acids	9.18 g
		Carbohydrates	32.63 g
		of which sugars	23.61 g
		Proteins	5.28 g
		Salt	0.12 g

**Declaration :**

Oranges 29%, sugar, **butter**, **almonds**, **wheat flour**, **eggs**, cacao kernel, **cream**, raw cane sugar, **wheat glucose syrup (wheat glucose)**, cacao butter, Grand Marnier (orange liqueur), grated orange zest, water, **wheat glucose syrup**, spices (cinnamon, coriander, anise, clove, nutmeg, pepper), orange peel, sea salt, fleur de sel (sea salt), edible salt, preserving agents (sorbic acid, potassium sorbate), vanilla

State 20.10.2025

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation